

## ENTREE

### FISH & CHIPS

Beer-battered, fresh, sustainable, never-frozen Texas redfish with hand-cut seasoned chips, malt vinegar aioli — 13

### PORTOBELLO & CHIPS

Beer-battered portobello mushrooms with hand-cut seasoned chips, malt vinegar aioli — 10  
*Request no malt vinegar aioli for vegan option.*

### BOWL OF RED

Niman Ranch beef in our spicy Texas-style chili base with sharp cheddar, onions, jalapeños — 10  
*Make your chili a Frito pie at no extra charge.*  
**Suggested additions:** fried egg\*, cornbread, sour cream, avocado

### VEGETABLES AND GRITS

Seasonal local vegetables, creamy grit cake, mushroom demi, dressed arugula — 9  
**Suggested additions:** fried egg\*, grilled chicken, bacon, shrimp

### SHRIMP & GRITS

Texas Gulf shrimp, creamy grits, serrano-lime white wine butter sauce, shaved shallots, cilantro — 10  
**Suggested additions:** fried egg\*, avocado, fresh jalapeños

### BLACKENED REDFISH

Lone Star Aquafarms redfish fillet, seasonal vegetables, remoulade, slaw, lemon — 16

### BAR STEAK\*

Niman Ranch culotte steak with hand-cut seasoned chips, malt vinegar aioli — 16  
**Suggested additions:** fried egg\*, melted Stilton blue cheese

*All menu prices include sales tax. Also, we are proud to pay all of our workers a fair and livable wage that provides a consistent income. As such, our Member-Owners have decided not to adopt the practice of paying a gratuity or "tipping."*

**DINNER MENU AVAILABLE: 4-11PM DAILY**  
**LUNCH MENU: FRI-SUN 11AM-4PM**

## SIDES

### MAC & CHEESE

Macaroni with sharp cheddar, smoked gouda, toasted bread crumbs — 6  
**Suggested additions:** Niman Ranch bacon, fresh jalapeños

### LOCAL GREENS SALAD

Bluebonnet baby lettuce, sour beer vinaigrette, tomatoes, house-made croutons — 8  
**Suggested additions:** Niman Ranch bacon, grilled chicken, grilled shrimp, avocado, Stilton blue cheese

### CORNBREAD

Buttermilk-serrano cornbread, honey thyme black peppercorn butter — 4  
**Suggested additions:** fried egg\*, house chili, sharp cheddar

### SEASONAL VEGETABLES

Local seasonal vegetables, butter, shallots — 6

### SLAW

Shredded cabbage, carrots, shallots, honey — 3

## DESSERT

### BREAD PUDDING

Chocolate bread pudding, candied pecans, creme anglaise — 6  
Add a scoop of ice cream — 2.5

### ICE CREAM

Seasonal selection of house-made ice cream — 5

### SEASONAL FRUIT COBBLER

Seasonal selection of fruit, drop biscuit crust — 7  
Add a scoop of ice cream — 2.5

## ADDITIONS

SHARP CHEDDAR—1 • SOUR CREAM—.50  
FRIED EGG\*—2 • HOUSE CHILI—3  
SIDE CORN BREAD—2 • PURE LUCK CHEVRE—2  
NIMAN RANCH APPLEWOOD SMOKED BACON—3  
GRILLED TEXAS GULF SHRIMP—6  
GRILLED CHICKEN—3 • FRESH JALAPEÑOS—.50  
FRESH SERRANOS—.50 • AVOCADO—1.5  
PICKLED VEGETABLES—.75 • STILTON BLUE—2



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**DINNER MENU AVAILABLE: 4-11PM DAILY**  
**LUNCH MENU: FRI-SUN 11AM-4PM**

*When in Montana, please visit our friends at the Great Northern Brewing Company, brewer of "Black Star" Golden Lager. Black Star Co-op independently brews its own beers and is not affiliated with Great Northern Brewing Co.*

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NIMAN RANCH APPLEWOOD SMOKED BACON—3  
GRILLED TEXAS GULF SHRIMP—6  
GRILLED CHICKEN—3 • FRESH JALAPEÑOS—.50  
FRESH SERRANOS—.50 • AVOCADO—1.5  
PICKLED VEGETABLES—.75 • STILTON BLUE—2

vegetarian    v vegan (no animal products)    GF gluten free  
Some items can be made vegan or gluten free upon request.  
All fried foods are prepared in peanut oil.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

BLACK STAR CO-OP PUB & BREWERY • AUSTIN, TEXAS • (512) 452-2337 WWW.BLACKSTAR.COOP

LOGO AND MENU DESIGN COURTESY OF THE BEER NERDS AT PTARMAC

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# EAT.

Please see our chalkboard for nightly "Irrational" specials.

**BLACK STAR CO-OP MAKES ALL MENU ITEMS FROM SCRATCH DAILY USING HIGH QUALITY, LOCAL, SEASONAL, AND SUSTAINABLE INGREDIENTS—AND PAYS ALL WORKERS A FAIR LIVING WAGE. ALL PRICES INCLUDE SALES TAX.**

## SNACK

### SNACK PLATE

Chef's choice of two cheeses, two house-made local pickles, and choice of house-made charcuterie or third cheese selection, served with fresh Easy Tiger bread and house-made condiments — 15

**BACON CARAMEL POPCORN** — 5 GF

### FRIED JALAPEÑOS

Beer-battered, pickled jalapeños served with ranch and serrano aioli — 5

### CHIPS & CHEDDAR

Hand-cut seasoned chips with melted sharp cheddar cheese — 7

**Suggested additions:** house-made chili, Niman Ranch bacon, fresh jalapeños

### SEASONED CHIPS

Hand-cut English-style fried potatoes with garlic, salt, pepper — 6

### BAR NUTS

Sweet, spicy, smokey, candied mixed nuts — 5

### FRIED CHICKEN SNACK

Two Holmes Farms leg quarters, honey-lemon vinaigrette, ranch — 7 Share plate — 10

## SALAD

**Suggested additions:** fried egg\*, grilled chicken, grilled shrimp, avocado

### BIBB LETTUCE SALAD

Beer mustard vinaigrette, shaved manchego, house-made croutons — 7

### BEET SALAD

Roasted beets, caramelized onions, Stilton blue cheese dressing

## SANDWICH

**ALL SANDWICHES SERVED ON FRESH BAKED EASY TIGER BREADS WITH HAND-CUT SEASONED CHIPS.**

**Substitute:** mac & cheese, seasonal vegetables, or local greens salad for seasoned chips — 1

**On request:** gluten-free bun — 2.5

Vegan Easy Tiger sourdough — no charge

**Suggested additions:** sharp cheddar, Stilton blue cheese, house-made chili, Niman Ranch bacon, fresh jalapeños, avocado, fried egg\*

### BLACK STAR BURGER\*

Niman Ranch brisket ground in-house daily and cooked to your preference, house-made beer mustard, bibb lettuce, tomato, red onion — 10

Add sharp cheddar — 1

### GRILLED CHICKEN SANDWICH

Lemon and pepper marinated Holmes Farms chicken breast, bibb lettuce, tomato, red onion, cilantro-serrano aioli — 10

### VEGETARIAN BURGER

House vegetarian black bean patty, bibb lettuce, tomato, red onion, house-made beer mustard. Vegan sourdough available on request — 9

### JALAPEÑO GARLIC SAUSAGE

House-made and hand-stuffed jalapeño and garlic sausage made from locally sourced Legend Meats pork, Easy Tiger pan de mie bun, grilled onions, house-made beer mustard — 10

### GRILLED CHEESE

Sharp cheddar, smoked gouda, and tomato on fresh baked Easy Tiger sourdough — 8

### AVOCADO CLUB

Half an avocado, aioli, sliced cheddar, fried marinated



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Two Holmes Farms leg quarters, honey-lemon vinaigrette, ranch — 7      Share plate — 10

## SALAD

**Suggested additions:** fried egg\*, grilled chicken, grilled shrimp, avocado

### BIBB LETTUCE SALAD

Beer mustard vinaigrette, shaved manchego, house-made croutons — 7

### BEET SALAD

Roasted beets, arugula, Stilton blue, candied pecans, red wine vinaigrette — 9

### WEDGE SALAD

Iceberg lettuce wedge, ranch dressing, Stilton blue cheese, Niman Ranch lardons, tomato, red onion — 7

### AVOCADO SALAD

Half an avocado, tomato, Bluebonnet baby lettuce, shaved shallots, cilantro-lime vinaigrette — 9

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Vegan Easy Tiger sourdough — no charge

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Half an avocado, aioli, sliced cheddar, fried marinated onions, bibb lettuce and tomato on fresh baked Easy Tiger sourdough — 10

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# DRINK.

## RATIONAL BEERS

*Our Rational Beers exemplify the natural balance of well-defined, simple ingredients combined in new and creative ways. The only thing shocking about these beers is how delicious they are.*

### HIGH ESTEEM - 3.75 / 5.25 / 16

Pale in color, crisp, moderately hopped. One of our more conventional beers, yet brewed with local wildflower honey, yielding pleasant aromatics and subtlety.  
4.5% ABV, 31 IBU.

### VULCAN - 3.75 / 5.25 / 16

Intensely hoppy, balanced malt and rye. Imbued with the power of the Roman god of fire, Vulcan is an aggressive rye ale made with mountains of hops.  
6.7% ABV, 57 IBU.

### ELBA - 3.75 / 5.25 / 16

American wheat ale with lemongrass, grains of paradise, and bitter orange peel. Elba is the result of our first member-owner design forum!  
4.4% ABV, 15.8 IBU.

## IRRATIONAL BEERS

*With wild fermentations and elegant depth, there's an added complexity to these beers that's difficult to express. Unlimited range and unpredictability will keep you coming back for more, but be careful—some of our Irrational Beers pack quite a punch.*

### AXIOM - 3.75 / 5.5 / 17

Pale lager with rye, local wildflower honey, and NZ Pacifica hops. A hybrid between High Esteem and Vulcan. Clean and refreshingly crisp.  
5.3% ABV, 40 IBU

### NEMESIS - 3.75 / 5.5 / 17

Brewed entirely with gluten-free ingredients. Using white sorghum, Belgian dark candi sugar, coriander, lemon peel and all fermented with a blend of Belgian and English yeast, Nemesis allots a fortunate, refreshing drink to those whom unfortunately cannot tolerate gluten.  
5.4% ABV, 11 IBU

### WATERLOO - coming soon!

American sour wheat ale with peaches. Tart, light (3% abv) and refreshing. The perfect Summer beer for Austin patios!

*Ask about our cask-conditioned ales as well!*

## NON-ALCOHOLIC

CLAUSTHALER NON-ALCOHOLIC LAGER — 3.5

BUDDHA'S BREW KOMBUCHA — 4



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COCA-COLA (HECHO EN MEXICO) — 2

SAINT ARNOLD ROOT BEER — 2

MAINE ROOT SODAS — 2

TOPO CHICO MINERAL WATER — 1.5

APPLE JUICE (8 OZ) — 1.5

MILK — 2

HOT TEA: TIGER HILL NILGIRI OR MOROCCAN MINT — 1

ICED TEA (UNLIMITED REFILLS) — 2

HOT OR ICED COFFEE FROM CASA BRASIL — 2

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## GUEST BEERS

*Our guest beer selection is constantly changing. Please scan the QR code or see our chalkboard above the bar for an up-to-date list.*



## BOTTLED BEERS

### **ALASKAN SMOKED PORTER** \$15 / 22 oz

Alaska. Full bodied, smoky, dark malt.

### **AVENTINUS EISBOCK** \$7.50 / 11.2 oz

Germany. Fortifying, big maltiness

### **BOULEVARD RYE-ON-RYE** \$22 / 25.4 oz

Missouri. Strong, malty, whiskey-barrel notes.

### **CLOWN SHOES LUCHADOR EN FUEGO** \$20 / 22 oz

Massachusetts. Bourbon, smoke, chile spice, chocolate.

### **CUVEE JACOBINS ROUGE** \$8 / 11.2 oz

Belgium. Sweet/sour balance, light fruit.

### **HITACHINO NEST RED RICE ALE** \$7 / 12 oz

Japan. Smooth, light but flavorful, medium-bodied.

### **LINDEMAN'S CASSIS LAMBIC** \$9 / 12 oz

Belgium. Sweet and sour with currants.

### **MOA BREAKFAST (CHERRY WHEAT)** \$8 / 12.7 oz

New Zealand. Cherry blossom, soft malt.

### **MOA PINOT NOIR BARREL AGED IMPERIAL STOUT** \$8 / 12.7 oz

New Zealand. Roasty, chocolatey, strong pinot notes.

### **OMMEGANG THREE PHILOSOPHERS** \$18 - 25.4 oz

New York. Caramel malt, dark cherry, Belgian yeast.

### **ORVAL** \$7.50 / 11.2 oz

Belgium. Complex, wild yeast, lightly hoppy.

### **PETRUS AGED PALE** \$7.50 / 11.2 oz

Belgium. Light, sour, dry.

### **RANGER CREEK SMALL BATCH 5** \$10 / 12.7 oz

Texas. Pecan-smoke, caramel, bourbon notes.

### **REAL ALE FIREMAN'S 4** \$3.50 / 12 oz

Texas. Light, malty, easy-drinking

### **ROCHEFORT 10** \$9 / 11.2 oz

Belgium. Heavy, yeast-forward, dark fruit sweetness

### **SHINER LIGHT BLONDE** \$3.50 / 12 oz

Texas. Light, blonde.

### **SOUTHERN STAR BLIND AMBITION BIERE DE GARDE** \$25 / 25.4 oz

Texas. Malty, light, dry. Comes in limited edition ceramic bottle.

### **ST. STEFANUS BLONDE** \$8 / 11.2 oz

Belgium. Light, slightly sweet, Belgian yeast notes

## GLUTEN FREE

### **CRISPIN HONEY CRISP** \$8 / 22 oz

### **CRISPIN BROWNSLANE** \$4.5 / 16 oz

### **CRISPIN ORIGINAL** \$4.5 / 16 oz

### **STELLA ARTOIS CIDRE** \$4 / 12 oz

### **BARD'S LAGER** - \$4 / 12 oz

### **GREEN'S ENDEAVOUR DUBBEL** \$8 / 16.9 oz

### **GREEN'S DISCOVERY AMBER** \$8 / 16.9 oz

### **ROHAN MEADERY MEAD** \$6 / 5 oz

## WINE

### **ARESTI PINOT NOIR** \$7 / \$21

Chile. Light-bodied, refreshing, strawberry and cherry notes.

### **LA FIERA MONTEPULCIANO D'ABRUZZO** \$5 / \$16

Italy. Spicy, medium-bodied, dark fruit.

### **EL LIBRE MALBEC** \$7 / \$21

Argentina. Bold, spicy, dark fruit.

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**IL CONTI PINOT GRIGIO** \$7 / \$22

Italy. Dry, crisp, citrus notes.

**HERON CHARDONNAY** \$8 / \$24

California. Light oak, pear, citrus.

**GUNTRUM RIESLING** \$8.25 / \$25

Germany. Light, sweet, apricot notes.

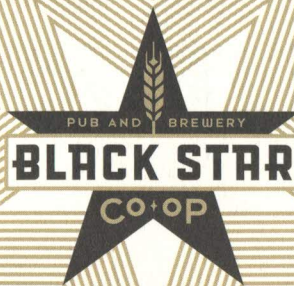
**BIELER PERE ET FILS ROSE** \$8 / \$24

France. Strawberry and watermelon notes, off-dry, crisp.

**TIAMO PROSECCO** \$7

Bubbly, refreshing.





EAT. DRINK.  
CO-OPERATE.



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BECOME A  
MEMBER-OWNER  
OF THE WORLD'S  
FIRST CO-  
OPERATIVELY  
OWNED AND  
WORKER SELF-  
MANAGED  
BREW PUB.



BLACK STAR CO-OP PUB & BREWERY  
AUSTIN, TEXAS \* (512) 452-BEER  
WWW.BLACKSTAR.COOP



## MEMBERSHIP APPLICATION

INVESTED: \$150 capital investment per person

☐ Single: \$150 ☐ Couple: \$300 ☐ Co-op/Non-profit: \$300

☐

JOINING: \$40 starting capital investment per person

☐ Single: \$40 ☐ Couple: \$80 ☐ Co-op/Non-profit: \$80

MEMBER INFORMATION *please print clearly*

Birthdate: \_\_\_\_\_ Name: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

SECOND MEMBER INFORMATION

Birthdate: \_\_\_\_\_ Name: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

ACCOUNT INFORMATION

City: \_\_\_\_\_ Mailing address: \_\_\_\_\_

State: \_\_\_\_\_

ZIP: \_\_\_\_\_

MEMBERSHIP AGREEMENT » I certify that the above information is complete and correct. » I agree to pay the amount selected above, and if a Joining Member, will fulfill the remaining investment by making a minimum of one payment per year. » I will maintain valid addresses (both physical and electronic) on file with the Co-op, and understand that if I fail to do so, my capital investment will be considered a donation to the Co-op after 2 years of inactivity. » I acknowledge my voting rights within the Co-op, and understand that voting by proxy is strictly prohibited. » I will abide by the policies and bylaws of the Co-op, and understand that they are subject to change through processes enumerated therein.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Who referred you? \_\_\_\_\_

OFFICE USE ONLY

Payment method:

☐ Cash

☐ Check

☐ Credit Card

☐ Paid

Date: \_\_\_\_\_

Please submit your completed application at the brewpub or mail to Black Star Co-op Pub & Brewery, 7020 Easy Wind Drive, Suite 100, Austin, TX 78752.





BLACK STAR CO-OP IS THE WORLD'S FIRST CO-OPERATIVELY OWNED AND WORKER SELF-MANAGED BREWPUB. WE STARTED IN AUSTIN, TEXAS WITH JUST 17 MEMBER-OWNERS IN APRIL 2006 AND HAVE GROWN TO INCLUDE THOUSANDS OF INDIVIDUALS AND ORGANIZATIONS AROUND THE WORLD.

## QUICK FACTS

**DEMOCRATIC** — the Co-op is governed by a nine-seat Board of Directors, elected by the membership

**NAME** — the black star is the national symbol of Ghana, and stands for "Freedom & Justice"

**6 TAPS HOUSE BEER** — unique brews focused on innovation and local culture

**20 TAPS GUEST DRAFTS** — selection rotated by geography, style, season, and demand

**BOTTLED BEER** — hand-picked selection to complement the draft offerings

**FOOD** — Texas Pub Fare: simple, seasonal, high-quality, and locally focused

**WORKERS** — well-trained and professional; paid a living wage

**SPECIAL EVENTS** — we host classes, tastings, and more

## MEMBERSHIP INFORMATION

Membership is ownership! Our members actually own the business. Each member-owner holds one membership share, and all member-owners have equal voting power.

Membership shares are priced at \$150 for single individuals, or \$300 for two individuals who share a mailing address. Payments can be made over time, as long as one payment is made per year in order to remain in good standing with the Co-op. The full breakdown is given in the chart below:

OWN A <i>Brewpub!</i>	MEMBERSHIP SHARE	MINIMUM TO JOIN
INDIVIDUAL	\$150	\$40
COUPLE	\$300	\$80
CO-OP/ NONPROFIT	\$300	\$80



## MEMBERSHIP BENEFITS

The Co-op is a democratically governed organization, so the most important benefit of being a member-owner is having a vote. The membership elects the Board of Directors, approves our Ends policies (long-term goals), and makes other major decisions. Other benefits include: owning your own brewpub, invitation to member appreciation events, a free beer on your Co-op birthday, and once the Co-op is sufficiently profitable, a patronage refund. Think of it as an annual refund on your bar tab!

Join the Co-op today by completing the attached membership application!

Questions? Email us: [membership@blackstar.coop](mailto:membership@blackstar.coop)

## OUR BREWPUB

Our approach to food can be summed up in one simple phrase: Texas Pub Fare. We love the model of traditional English pubs, but we live in Austin, not the English countryside. Our take on casual pub dining means menu offerings are simple yet high-quality, rustic yet sophisticated, and kept as local as possible. We offer some traditional pub classics but with a slight twist to the standards.

In addition to our regular menus, we also periodically offer special events featuring one-off and seasonal creations of food and beer paired together. As a co-operative business, attendance at these special dining opportunities is offered first to our members and their guests. That's yet another benefit of becoming a member-owner of Black Star Co-op!

Our vision for the beer offerings at the pub is much like our food: simple, high-quality, and local. Since nothing could be more local than house beers—and ours are local in inspiration as well as their production—we feature six taps of innovative house beers that reflect our geography and culture. Our 20 taps of guest beers complement our house offerings and are regularly rotated based on criteria such as style, geography, season, and customer demand.

